ORTIC

STARTERS

Shrimp IN Grits

fried asiago cheese grits, sautéed shrimp, mushroom & roasted red pepper cream sauce 10

Shrimp Massey

grilled jumbo bacon wrapped shrimp, Creole cream cheese, jalapeño, fresh basil 10

The Crabby Tomato

fresh, succulent fried green tomatoes topped with a tangy lump crab & cream cheese topping, with a balsamic vinegar reduction 10

Porticeaux Piroque

Louisiana crawfish tails & bacon sautéed in a lemon cream sauce with asiago, mozzarella, & parmesan cheese. baked to perfection in a French bread bowl 11

Shrimp Corn Dogs

large shrimp dipped in our homemade batter & deep-fried. Served with remoulade sauce 9

Asian Ahi Tuna

sesame seared Ahi with a mandarin spring salad garnish 10

Chipotle Chicken Quesadilla

grilled chicken, chilies, tomato, avocado, bacon, chipotle cheddar aioli 9

Five Cheese Fries

house queso, cheddar, jack, mozzarella, asiago 9 loaded 10

Spinach & Artichoke Focaccia

fresh spinach & artichoke hearts, monterey jack cheese sauce, garlic butter focaccia bread 9

Buffalo Wings

spicy, battered wings, deep-fried & served with our homemade ranch dressing 10

Chips & Queso

house made queso, crispy tortilla chips 8

SOUPS & SALADS

Seafood Gumbo

Cup 6 Bowl 13

Soup of the Day

Cup 4 Bowl 8

add grilled chicken, sautéed shrimp, or fried crawfish for 3

Strawberry Spinach

baby spinach, fresh strawberries, feta, roasted pecans, tossed in blush wine vinaigrette 9

Mandarin Spring

spring mix, mandarin oranges, avocado, tomato, cucumber, shaved almonds, asiago, tossed in ginger mandarin vinaigrette 9

Asiago Caesar

crisp romaine, asiago, house made croutons, tossed in creamy Caesar dressing 8

Chef's

crisp romaine, black forest ham, roasted turkey, eggs, bacon, tomato, cucumber, cheddar jack 9

Dressings blush wine vinaigrette | ginger mandarin vinaigrette caesar | ranch | honey mustard | bleu cheese vinaigrette balsamic vinaigrette sensation

Highlighted items are Portico Favorite Dishes

18% gratuity added to parties of 6 or more 1522201. Please Drink Responsibly

ENTREES

HANDHELDS

All handhelds are served with your choice of one side item

The Original FlatboyIt's Back! Slow roasted pulled pork, roast beef, turkey, black forest ham, bacon, Swiss cheese, served with bbq sauce & brown gravy on toasted poboy bread & flattened on our press. You can also try it on our jalapeño cheese bun. Grab a knife & fork 10

Southern Pimento

House made pimento cheese, fried green tomato, bacon, sweet pickled jalapeños, Texas toast 10

Carnitas Tacos

smothered pork roast, cabbage, pickled red onion, avocado, fresh cilantro aioli. sub Caribbean jerk grilled mahi or honey sriracha glazed fried shrimp 13

Portico Burger

100% Angus ground chuck, fresh tomato, lettuce, red onion, pickle, mayo & mustard on a brioche bun. Sub marinated chicken breast 10 Add cheese, bacon, fried egg, or avocado 1 each

Fiery Fin

Caribbean jerk grilled mahi, fresh cilantro aioli, mango salsa, kaiser bun 11

Fowl Play

lemon tarragon marinated grilled chicken, sundried tomato basil aioli, roasted red peppers, seared fresh mozzarella, pressed French bread 11

Roasted Turkey & Avocado Club

oven roasted turkey breast, mayo, bacon, avocado, lettuce, tomato, Swiss, toasted bread 11

Cheesy Pig

pulled pork topped with mozzarella, asiago, & feta cheese, sweet jalapeños & served grilled cheese style on focaccia bread with a cilantro aioli spread 11

Shrimp PoBoy

hand-battered, butterfly shrimp loaded on French bread dressed with mayo, lettuce, & tomato 11

BIG PLATES

Cast Iron Filet

8oz center cut angus beef, garlic herb butter, twice baked mashed potatoes, roasted asparagus 30 crabmeat cream cheese topping

Fire Grilled Ribeye

14oz center cut angus beef, garlic herb butter, twice baked mashed potatoes, roasted asparagus 28 crabmeat cream cheese topping

Homemade Chicken Potpie

the epitome of comfort food. grilled chicken, sautéed with carrots, green peas, onions & celery put into a fluffy piecrust & baked to perfection 14 **comes with side salad**

Low Country Shrimp

jumbo shrimp, bacon, garlic, green onion, lemon cream sauce, asiago cheese grits, French green beans 20

Blackened Redfish

mushroom, roasted red pepper cream sauce, fried shrimp, corn maque choux, asiago cheese grits 22 Grilled upon request

Fried Catfish

steak fries, corn maque choux 17

Roasted Citrus Salmon

lemon zest, red pepper, garlic, corn maque choux, French green beans 20

Grilled Chicken Kabobs

diced grilled chicken, red & yellow peppers, cherry tomatoes, mushrooms, red onions, served with asiago cheese grits, & roasted asparagus 18

Portico Pasta

fettuccine, rich cream sauce, mushrooms, roasted red peppers, green onions, grated parmesan cheese 13 add grilled chicken, sautéed shrimp, or crawfish 3

DAILY LUNCH SPECIALS

No Substitutions. All specials include a side salad 9

MONDAY

Kenny's Choice

TUÉSDAY

hamburger steak, rice & gravy, veggies

WEDNESDAY

fried chicken, homemade mac & cheese, veggies

THURSDAY

chicken fried steak, mashed potatoes & gravy, veggies

FRIDAY

chicken & dumplings

EXTRAS

SIDES 4

Asiago Cheese Grits
Roasted Asparagus
French Green Beans
Mac & Cheese
Twice Baked Mashed Potatoes
Steak Fries
Sweet Potato Fries
Red Onion Rings
House Salad
Corn Maque Choux

DESSERTS 6

Blueberry Bread Pudding a la Mode New York Cheesecake Chocolate Mousse Homemade Chocolate Brownie a la Mode

KID'S MENU 6

12 years & under. All items are served with fries except mac & cheese, & fried mozzarella. \$2 up-charge for guests over 13. NO SUBSTITUTIONS

Hamburger
Chicken Strips
Grilled Chicken Breast
Hot Dog
Kid's Mac & Cheese
Grilled Cheese
Fried Mozzarella

BEVERAGES 2.39

Coke
Diet Coke
Root Beer
Dr. Pepper
Sprite
Tea
Pink Lemonade
Bottled Water
Coke Zero
Diet Dr. Pepper

1522201. Please Drink Responsibly

BEER & WINE

WINE

Whites

Bright, Aromatic, & Refreshing

Beringer White Zinfandel 7 gls
St. Christopher Riesling 8 gls / 30 btl
Clean Slate Riesling 9 gls / 34 btl
Cara Mia Pinot Grigio 7 gls / 26 btl
Little Black Dress Pinot Grigio 9 gls / 34 btl
Honig Sauvignon Blanc 9 gls / 34 btl
Matua Sauvignon 8 gls / 34 btl

Creamy & Full-Bodied

Stone Cellars Chardonnay 7 gls AtoZ Chardonnay 8 gls / 30 btl Frei Brothers Chardonnay 9 gls / 34 btl Kendall Jackson Chardonnay 9 gls / 34 btl Starmount Chardonnay 11 gls / 42 btl Shug Chardonnay 11 gls / 42 btl

Champagne & Sparkling

Barefoot Brut Champagne 7 gls / 26 btl Cabianca Moscato 8 gls / 30 btls

Reds

Light & Medium-Bodied

Hahn Pinot Noir 8 gls / 30 btl Woodwork Pinot Noir 8 gls / 30 btl Mark West Pinot Noir 9 gls / 34 btl

Big & Flavorful

Alamos Malbec 7 gls / 26 btl Apothic Red 7 gls / 26 btl Petite Petit Sirah 8 gls / 30 btl

Bold & Full-Bodied

B&G Merlot 7 gls
BV Coastal Merlot 9 gls / 34 btl
Woodbridge Cabernet 7 gls
Josh Cellars Cabernet Sauvignon 8 gls / 30 btl
Liberty School Cabernet Sauvignon 9 gls / 34 btl
Louis Martini Cabernet Sauvignon 9 gls / 34 btl
Uppercut Cabernet Sauvignon 9 gls / 34 btl
Buehler Cabernet Sauvignon 12 gls / 46 btl
Girard Cabernet Sauvignon 60 btl

BEER

Please ask your server about our current bottled & draft beer selection

18% gratuity added to parites of 6 or more